



Loire, Leo Charruau, Pet Nat rosé, France, Effervescent Brut Rosé

France

Parnay, not far from Saumur, harvest 2021. This will be the first vintage of Léo Charruau, back at the family estate after a few years in the Bordeaux region and full of ideas. He works 6.5 ha in organic farming. Listening to of his terroir and always curious about the wines of others. Léo's

wines are as lively as possible, vinified in amphora, in 500 L barrels and in raw concrete tanks. For Léo, wine is know-how, a lot of passion and reflection, but also a little bit of a little magic, too.

PRESENTATION

First vintage of Leo Charruau, young and dynamic winemaker, son of Eric Charruau (Domaine du Valbrun).

TERROIR

Certified organic farming. Natural grassing every other row to encourage biodiversity. Surface tillage

IN THE VINEYARD

Small parcel of 35 ares of young Cabernet Franc.

WINEMAKING

Hand-picked in crates, direct pressing without destemming, natural fermentation natural fermentation with indigenous yeasts.

AGEING

Drawn at the end of fermentation at 16 g/L sugar, natural refermentation in bottle for 6 months, unfiltered, unfined, unsulphured.

VARIETAL

Cabernet franc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

8°C/50°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

The nose is pleasant, the freshness floral notes. On the palate, citrus fruits citrus fruits stand out, grapefruit, blood blood orange. A good balance between acidity and alcohol provides a fine attack and a thirst-quenching freshness. The gentle sparkle adds the necessary to make this natural fizz a very pleasing drink.

FOOD PAIRINGS

Charcuteries, red meat, poultry.



